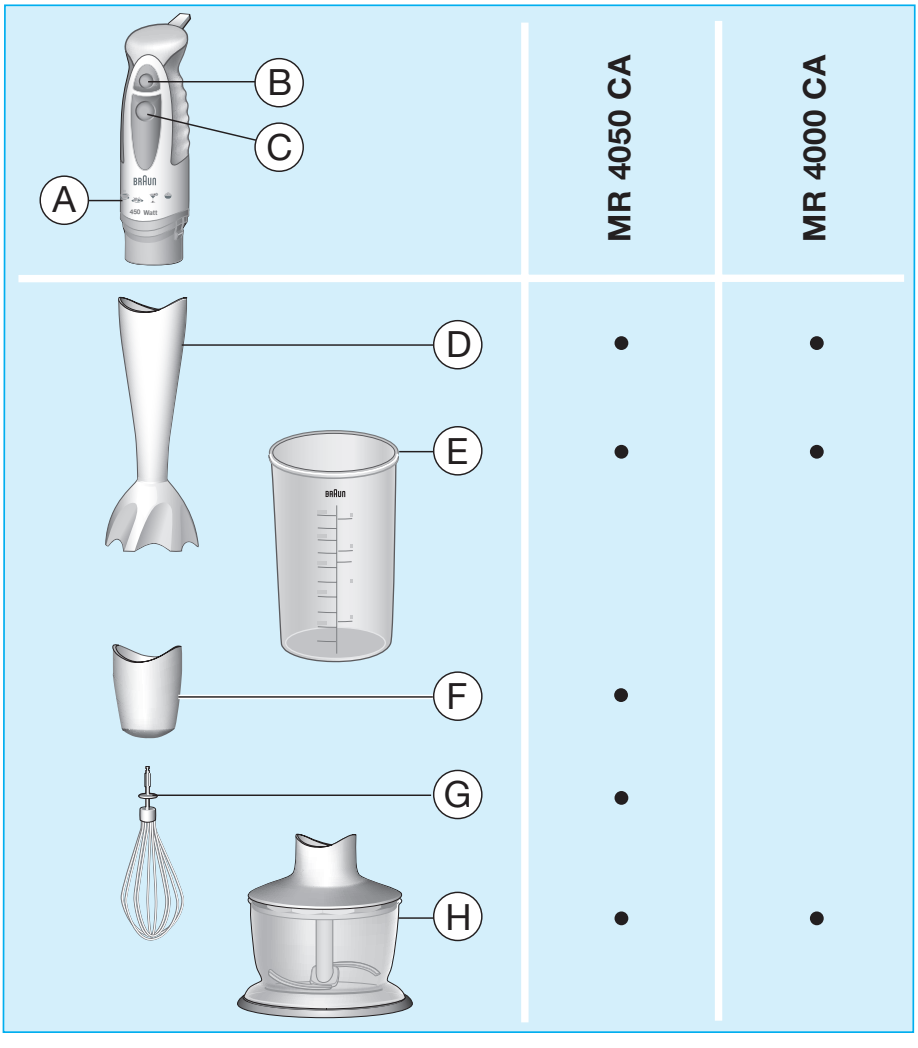
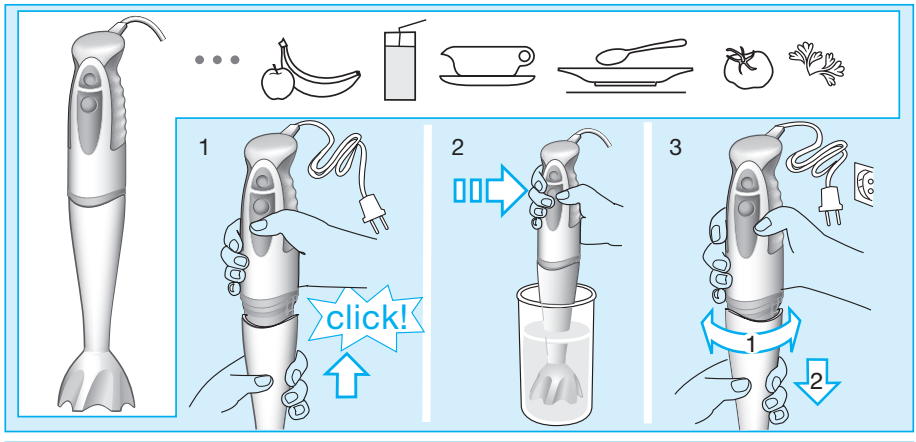
BRAUN

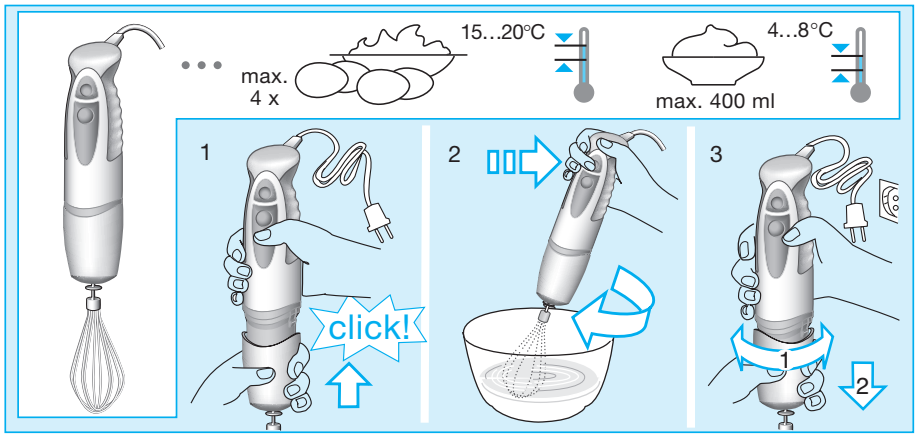
MR 4050 CA
MR 4000 CA

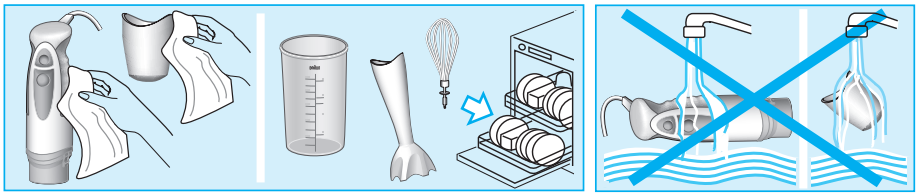
Multiquick / Minipimer

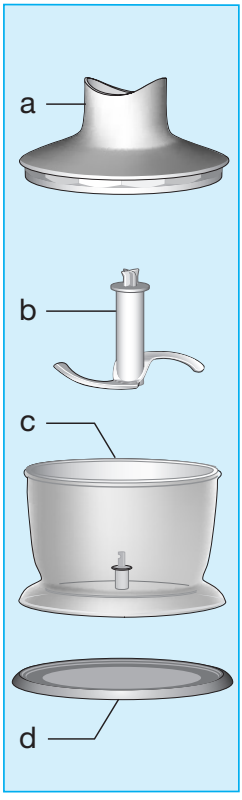
Type 4162

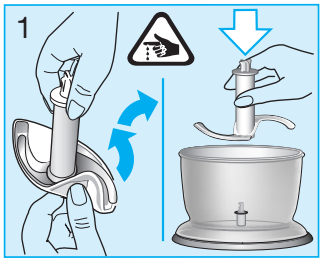

A
B
C
D
E
F
G
H
MR 4050 CA
MR 4000 CA
•
•
•
•
•
•
•

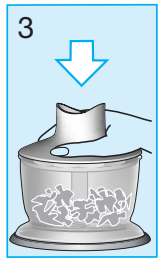

1
2
3
click!
1
2

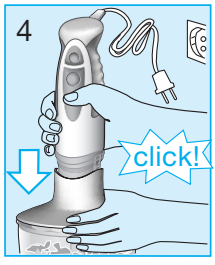

max.
4 x
15…20°C
4…8°C
max. 400 ml
1
2
3
click!
1
2

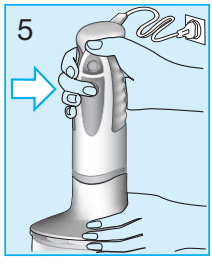


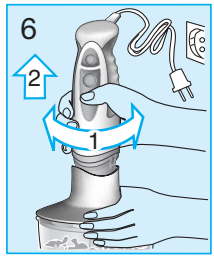


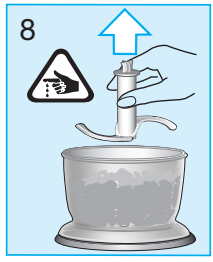


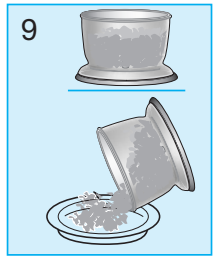


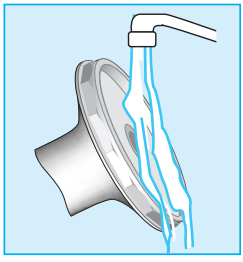


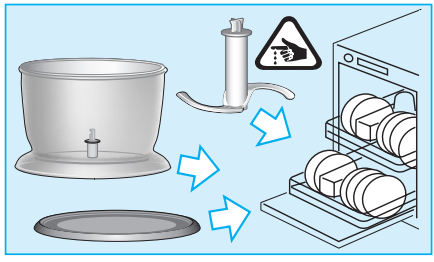


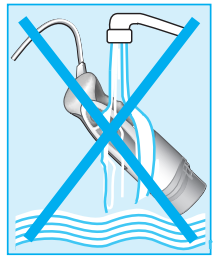


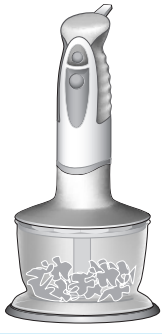












		max.	+/-		
	(1cm)	300 g	20-30 sec		●
	(1cm)	200 g	20-30 sec		●
	( )	150 g	8 x 1 sec	●	
		20 g	20 sec		●
	( )	20	15 sec	●	
	( )	150 g	10 sec	●	
		300 g	20 sec		●
		300 g	30 sec		●

中 文

我们的产品是为了符合最高品质、功能及设计标准的要求。我们希望您能尽情享用崭新的博朗产品。

注意事项

- 在使用本产品之前，请仔细阅读所有的使用说明。
- 刀片非常锋利！
- 在无人照管本产品时或进行装配、拆卸、清洗和存储之前，必须拔下插头。
- 必须将本产品置于儿童无法触及的位置。
- 不要将马达部件Ⓐ及打蛋器连接件Ⓖ置于流动水下或浸入水中。
- 博朗电器符合适用的安全标准。电器维修或更换电源线只能由授权的服务人员进行。错误或不合格的修理可能导致对用户的严重伤害。
- 在接通电源之前，请确保电源电压与产品上所标称的电压值相符。
- 本产品仅适用于普通的家庭用量。
- 大口量杯Ⓕ和粉碎杯(c)均不可在微波炉中使用。

说 明

Ⓐ 马达部件
Ⓑ ON／OFF开关(速度1)
Ⓒ ON／OFF开关(速度2)
Ⓓ 搅拌刀
Ⓔ 大口量杯
Ⓕ 打蛋器连接件
Ⓖ 打蛋器
Ⓗ 粉碎机(《CA》)

如何使用手提式搅拌器

手提式搅拌器特别适用于制作蘸料、调味料、汤、蛋黄酱和婴儿食品，以及制作混合饮料和奶昔。

1. 将马达部件Ⓐ插入到搅拌轴Ⓓ中，直至锁定到位。
2. 将手提式搅拌器放在碗中较深处，然后按下开关Ⓑ或Ⓒ。
3. 在使用完毕后，旋转搅拌轴，将其从马达部件上卸下。

您可在量杯或任何其他容器中操作手提式搅拌器。如果是在烹饪时直接于炖锅中搅拌，那么先从炉灶上取下炖锅，以防止搅拌器过热。

如何使用打蛋器

打蛋器仅用于搅奶油、蛋白，以及混合蛋糕和预拌的甜品。

1. 将打蛋器Ⓖ和马达部件Ⓐ分别插入打蛋器连接件Ⓕ的两头，直至锁定在正确的位置。
2. 将打蛋器插入碗中，然后再按下开关Ⓑ(速度1)使其运转。
3. 在使用完毕后，先旋转打蛋器连接件，将其从马达部件上卸下。然后将打蛋器从连接件中拉出。

要获得最佳的效果：

- 不要使用大口量杯Ⓔ，用大碗代替。
- 只使用开关Ⓑ(速度1)操作打蛋器。
- 使打蛋器稍稍倾斜，并顺时针移动打蛋器。
- 最多只搅打400毫升的冷冻乳酪(脂肪含量不低于30%，4-8℃)。
- 最多只搅打4个蛋白。

如何使用粉碎机附件

(a) 粉碎机连接件
(b) 刀片
(c) 粉碎机容器
(d) 防滑底座／盖

粉碎机特别适用于切肉、乳酪、洋葱、香草、大蒜、胡萝卜、胡桃、榛子、杏仁等。

在切硬的食物时(例如硬的乳酪干时)，请使用开关Ⓒ。

备注：不要粉碎特别硬的食品，例如冰块、肉豆蔻、咖啡豆或者谷物等。

在粉碎前...
- 先对肉、乳酪、洋葱、大蒜、胡萝卜等进行预加工(参见第3页的加工指导)。
- 去除香草的茎和坚果壳。
- 去除肉中的骨头、腱及软骨。

注 意：

1. 小心：小心地拆下刀片(b)上的塑料保护套。刀片非常锋利！握持时必须抓住上部塑料部分。将刀片放置在粉碎机容器(c)的中心定位销上。按下刀片，直至刀片处于正确位置。粉碎机容器必须放置在防滑底座(d)上。
2. 将食品加入粉碎机容器中。
3. 将连接件(a)插入粉碎机容器。
4. 将马达部件Ⓐ插入连接件(a)，直至锁定在正确位置。
5. 按下开关Ⓑ或Ⓒ使马达运转。加工过程中，一手握住马达部件，另一手把住粉碎机容器。
6. 使用完毕后，将马达部件Ⓐ从连接件上旋下。
7. 然后卸下连接件。
8. 小心地取出刀片。
9. 将已加工好的食品从粉碎机容器中倒出。防滑底座亦可用作粉碎机容器的盖子。

清 洗

仅可用湿布擦拭马达部件Ⓐ和打蛋器连接件Ⓕ。粉碎机连接件(a)可在水龙头下冲洗，但不要将其浸入水中。其他所有零件可在洗碗机中清洗。然而，在加工完含盐量非常高的食品后，您应该立即冲洗刀片。另外，洗碗机不要使用过量的清洗剂或者脱钙剂。
在加工有色食品时(例如胡萝卜)，产品的塑料件可能会变色。在将它们放入洗碗机之前，先用植物油擦拭。

附 件

(博朗服务中心提供；但不适用于所有国家)
HC-4000：高速切碎机、特别适用于药草、洋葱、大蒜、红辣椒、坚果等。

菜 谱

蛋黄酱（使用搅拌器）
200-250毫升油
1个鸡蛋（蛋黄和蛋白）
1汤匙柠檬汁或者醋、盐及胡椒，用于调味

根据上述程序将所有原料倒入到大口量杯中。将手提式搅拌器与大口量杯底座相连接。按下开关Ⓒ,保持搅拌器处于此位置,直至油呈乳状。然后,不要关闭开关,慢慢上下移动搅拌轴,直至蛋黄酱完全混合。

鳄梨蘸料(使用粉碎机)
切碎1瓣大蒜,
加入2个熟的鳄梨(切成四半,去核),
1汤匙柠檬汁
1汤匙橄榄油
160毫升酸奶
1茶匙糖、盐及胡椒。按下开关Ⓒ,搅拌约1分钟。

如有更改，恕不另行通知。

本产品符合欧洲理事会指令(89/336/EEC)规定的EMC要求和低电压规定(73/23 EEC)。 CE

保 修

本产品保修期为购买之日起两年。保修期内凡因原材料或生产过程导致的各种瑕疵，本公司将视情况更换零件或整个产品。
本保修条款适用于所有博朗公司或其指定经销商销售本产品的国家。

上述保修承诺不适用于下述情形：
- 使用不当造成的产品损坏（包括但不限于使用错误的电流、电压,将产品插入不合适的插座及其他人为损坏）。

- 网膜和刀头磨损。

- 对正常使用影响不大的瑕疵。

- 非家庭使用（如工业、商业用）引起的损坏。

一旦由未获授权人员修理、或换用非博朗原装零配件，本保修立即终止。

保修期内提供的服务不影响保修期的终止。保修期中替换的零件或整机的保修服务，与本产品的保修期同时终止。

本保修不影响法律明文规定的权利。

如需保修或维修，请携带整机和购货发票，与当地或就近的维修站联系。

顾客免费热线：800-820-1357

网址：www.braun.com

English

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Caution

- Please read the use instructions carefully and completely before using the appliance.
- The blades are very sharp!
- Always unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- The appliance must be kept out of reach of children.
- Do not hold the motor part Ⓐ nor the whisk gear box Ⓖ under running water, nor immerse them in water.
- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- Before plugging into a socket, check whether your voltage corresponds to the voltage indicated on the appliance.
- The appliance is constructed to process normal household quantities.
- Neither the beaker Ⓕ, nor the chopper bowl (c) is microwave-proof.

Description

Ⓐ Motor part
Ⓑ On/off switch (speed 1)
Ⓒ On/off switch (speed 2)
Ⓓ Blender shaft
Ⓔ Measuring beaker
Ⓕ Whisk gear box
Ⓖ Whisk
Ⓗ Chopper («CA»)

How to operate your handblender

The handblender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks and milk shakes.

1. Insert the motor part Ⓐ into the blender shaft Ⓓ until it locks into place.
2. Position the handblender deep in the bowl, then press switch Ⓑ or Ⓒ.
3. After use, turn the blender shaft to remove it from the motor part.

You can operate the handblender in the measuring beaker, or in any other container. When blending directly in the saucepan while cooking, remove the pan from the stove first to protect your handblender from overheating.

How to operate your whisk

Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

1. Insert the whisk Ⓖ into the whisk gear box Ⓕ, then insert the motor part Ⓐ into the gear box until it locks into place.
2. Place the whisk deep in a bowl and only then, press switch Ⓑ (speed 1) to operate it.
3. After use, first turn the whisk gear box to remove it from the motor part. Then pull the whisk out of the gear box.

For best results:

- Do not use the beaker Ⓔ, but a wider bowl.
- Only use switch Ⓑ (speed 1) to operate the whisk.
- Move the whisk clockwise holding it slightly inclined.
- Only whip up to 400 ml chilled cream (min. 30 % fat content, 4-8 °C).
- Only whip up to 4 egg whites.

How to operate your chopper attachment

(a) Chopper gear box
(b) Blade
(c) Chopper bowl
(d) Anti-slip base/lid

The chopper is perfectly suited for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, hazelnuts, almonds etc.
When chopping hard goods (e.g. hard cheese) use the on/off switch Ⓒ.

N.B.: Do not chop extremely hard food, such as ice cubes, nutmeg, coffee beans or grains.

Before chopping ...

– pre-cut meat, cheese, onions, garlic, carrots (see processing guide on page 5),
– remove stems from herbs, shell nuts,
– remove bones, tendons and gristle from meet.

1. Caution: Carefully remove the plastic cover from the blade (b). The blade is very sharp! Always hold it by the upper plastic part. Place the blade on the centre pin of the chopper bowl (c). Press it down until it locks into place. Always place the chopper bowl on the anti-slip base (d).
2. Place the food in the chopper bowl.
3. Put the gear box (a) on the chopper bowl.
4. Insert the motor part Ⓐ into the gear box (a) until it locks into place.
5. Press switch Ⓑ or Ⓒ to operate the chopper. During processing, hold the motor part with one hand and the chopper bowl with the other.
6. After use, turn the motor part Ⓐ to remove it from the gear box.
7. Then remove the gear box.
8. Carefully take out the blade.
9. Remove the processed food from the chopper bowl. The anti-slip base also serves as a lid for the chopper bowl.

Cleaning

Clean the motor part Ⓐ and the whisk gear box Ⓕ with a damp cloth only. The chopper gear box (a) may be rinsed under the tap. However, do not immerse it in water.
All other parts can be cleaned in the dishwasher. However, after processing very salty food, you should rinse the blades right away. Also, be careful not to use an overdose of cleaner or decalcifier in your dishwasher.

When processing foods with colour (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before placing them in the dishwasher.

Accessories

(available at Braun Service Centres; however, not in every country)
HC-4000: High-speed chopper, ideal for herbs, onions, garlic, chilis, nuts etc.

Recipe examples

Mayonnaise (use blender shaft)
200-250 ml oil,
1 egg (yolk and white),
1 tbsp. lemon juice or vinegar, salt and pepper to taste

Put all ingredients into the beaker according to the a.m. order. Introduce the handblender to the base of the beaker. Pressing switch Ⓒ, keep the handblender in this position until the oil emulsifies. Then, without switching off, slowly move it up and down until the mayonnaise is well combined.

Avocado dip (use chopper)
Chop 1 clove garlic,
add 2 ripe avocados (quartered, without stone),
1 tbsp. lemon juice
1 tbsp. olive oil
150 ml yoghurt
1 tsp. sugar, salt and pepper. Using switch Ⓒ, blend for about 1 minute.

Subject to change without notice.

This product conforms to the European Directives EMC 2004/108/EC and Low Voltage 2006/95/EC.

Internet:
www.braun.com
www.service.braun.com

4-162-368/01/XI-07
China/GB